

DRINKS & DESSERT

Finnish Gingerbread Cookies

Grandma Garrett made these for us many times. The recipe she used is similar to the one for rovastinpipparkakut (Bishop's Pepper Cookies, p.75) from Beatrice A. Ojakangas in The Finnish Cookbook. They are also similar to the "Anna's" brand Swedish cookies—but these are better, of course, because they are homemade (with love). You must prepare the dough ahead so it can chill AND be sure to roll them out very thin (1/8"-1/4").

1 1/2 cubes butter
3/4 cup sugar
1 egg
2 tablespoons dark Karo syrup
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon ground cardamom
1/2 teaspoon baking soda
2 1/2 cups white flour

Cream margarine and sugar. Add egg, spices, and syrup. Then add flour and soda sifted together. Refrigerate the dough overnight. Roll on lightly floured surface very thin and cut with cookie cutter. Bake in an almost 400 degree (390) oven 'till light golden in color (5-10 minutes).